

# RÉSERVE MILLÉSIME BRUT

## GRAND CRU



### Vineyards

Aÿ, Chouilly.

### Blend

50 % Chardonnay,  
50 % Pinot Noir.

### Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks.  
Made on very qualitative years only.

### Ageing

6 years on lees minimum.




### Dosage

6 gr. / L.

### Alcohol content

12,5 % vol.

### Tasting

-  Topaz-yellow bright colour.
-  Deep and complex with flowery and stewed apples aromas.
-  Full bodied and deep with ripe fruits and floral aromas.

### When to taste it ?

For rare moments at the aperitif or also with red meats.

### Packing



1204-1178-99  
Autréau  
12-13